

## CLAIMS

1. A process for producing a fibrous fish meat-bound food having a pH of from 6.7 to 7.5, which comprises:
  - molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;
  - adjusting a pH thereof to from 6.7 to 7.5; and
  - mixing the fish meat protein with a fish meat paste, followed by molding and heating to thereby bind them.
2. A process for producing a fibrous fish meat-bound food having a pH of from 6.7 to 7.5, which comprises:
  - molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;
  - mixing the fish meat protein with a fish meat paste;
  - and
  - adjusting a pH thereof to from 6.7 to 7.5, followed by molding and heating to thereby bind them.
3. A process for producing a fibrous fish meat-bound food having a pH of from 6.7 to 7.5, which comprises:
  - molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating; and
  - mixing the fish meat protein with a fish meat paste, followed by molding and heating to thereby bind them,

wherein the process further comprises allowing any one of the fish meat protein molded into a fibrous form by acid-denaturation, the fish meat paste and a mixture thereof to have a buffer function for thereby adjusting a pH thereof to from 6.7 to 7.5.

4. The process for producing a fibrous fish meat-bound food according to any one of claims 1, 2 and 3, wherein the fish meat protein molded into a fibrous form by acid-denaturation and the fish meat paste have a mixing weight ratio of from 98:2 to 80:20.

5. A fibrous fish meat-bound food produced by the process according to any one of claims 1 to 4, which is excellent in form retention property and has a fibrous texture.

6. A process for producing a dried fibrous fish meat-bound food, which comprises drying a fibrous fish meat-bound food obtainable by

molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;

adjusting a pH thereof to from 6.7 to 7.5; and

mixing the fish meat protein with a fish meat paste, followed by molding and heating to thereby bind them.

7. A process for producing a dried fibrous fish meat-bound food, which comprises drying a fibrous fish meat-bound food obtainable by

molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;

mixing the fish meat protein with a fish meat paste; and

adjusting a pH thereof to from 6.7 to 7.5, followed by molding and heating to thereby bind them.

8. A process for producing a dried fibrous fish meat-bound food, which comprises drying a fibrous fish meat-bound food obtainable by

molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;

mixing the fish meat protein with a fish meat paste, followed by molding and heating to thereby bind them, and

further allowing any one of the fish meat protein molded into a fibrous form by acid-denaturation, the fish meat paste and a mixture thereof to have a buffer function for thereby adjusting a pH thereof to from 6.7 to 7.5.

9. The process for producing a dried fibrous fish meat-bound food according to any one of claims 6, 7 and 8,

wherein the fish meat protein molded into a fibrous form by acid-denaturation and the fish meat paste have a mixing weight ratio of from 98:2 to 80:20.

10. A dried fibrous fish meat-bound food produced by the process according to any one of claims 6 to 9, which is excellent in form retention property, has a fibrous texture and is excellent in hot water-rehydration property.